

# PETITE PROVENCE

## *A Love Story - Special Valentine's Dinner*

Thursday, February 13th | Friday, February 14th | Saturday, February 15th

Enjoy our special **Love Story** four-course meal, \$39 per person or \$45 per person with a glass of wine.

### *Appetizer for Two* (one choice per couple)

#### *Toasted Baguette & Cheese Plate*

Roasted whole garlic cloves, seasoned chèvre cheese, Kalamata olives, and roasted red peppers. Served with toasted baguette.

#### *Butter & White Wine Champignons*

Mushrooms sautéed in a buttery white wine reduction with garlic, lemon, and capers. Finished with a touch of tarragon.

### *Soupe et Salade* (one choice per person)

#### *French Onion Soup*

#### *Mediterranean Green Salade*

Zesty arugula and spinach with feta, cucumber, tomato, and red onion. Served with our house vinaigrette.

## *Entrées*

#### *Vegetable Quinoa Medley*

Our seasoned quinoa and a variety of sautéed and seasoned fresh vegetables.

#### *Seafood Fettuccine*

Halibut, prawns, scallops, salmon, and clams in a white wine cream sauce with garlic and herbs. Finished with mozzarella and parmesan cheese. Served with sautéed spicy honey-glazed zucchini.

#### *Baked Halibut*

Oven-roasted halibut with an orange citrus sauce, toasted almonds, and fresh mint. Finished with a light chocolate drizzle. Served with seasoned quinoa and sautéed spicy honey-glazed zucchini.

#### *Garlic Butter Scampi Prawns*

Prawns sautéed in a zesty butter sauce with white wine. Served with raspberry dipping sauce on the side, seasoned quinoa, and sautéed honey-glazed zucchini with cayenne.

#### *Roasted Pork Loin\**

Juicy pork loin, cooked to medium-rare and thinly sliced, served with a peppered garlic wine sauce with fresh fennel. Accompanied by grilled red potatoes and sautéed honey-glazed zucchini with cayenne.

#### *Filet Mignon\**

Pan-roasted with light butter, red onions, and mushrooms. Topped with brie cheese sauce and served with grilled red potatoes and zesty honey-glazed zucchini.

### *Dessert for Two*

Our special Strawberry Velvet dessert with strawberry and vanilla mousse layered on chocolate biscuit cake with ganache and white chocolate. **GF**



\*Pork and Filet cooked to preference. Consuming raw or undercooked meat may increase your risk of food-borne illness.

# Wine List

## Whites 8 glass

Riff Pinot Grigio 2018  
Balancing Act Chardonnay 2018  
Haut-Rian vin de Bordeaux 2018  
House Champagne

## Reds 8 glass

Chateau Malbat 2018 Bordeaux  
The Pines 2017 Big Red  
Domaine do Valmoissini Pinot Noir 2016  
Sunshine Mill Merlot

# Cocktails

## Cocktail Favorites

### French Connection Coffee 9

Cognac, amaretto, and freshly brewed coffee,  
topped with whipped cream.

### Spiked Lemonade 8

Vodka, lemonade, and a flavor of your choice.  
-Kiwi, Pomegranate, or Lavender

### Bastille Margarita 9

Tequila, triple sec, agave, and lime juice,  
finished with a Grand Marnier float.

### French 75 9

Gin, lemon juice, and sugar.  
Shaken, strained, and finished with champagne.

### BFK Latte 9

Baileys, Frangelico, Kahlua, and espresso,  
topped with steamed milk.

We also have other liquors & alcohols  
available. Please ask your server.

## Mimosas

Please ask your server for our current mimosa flavors.

### Single Mimosa 8

### Mimosa Flight 14

Bubbly mimosas made four ways.

### La Grand Mosa 9

Vodka, OJ, and bubbly, served in a pint-sized glass.

## Cocktail Classics

### Screwdriver 9

### Cosmopolitan 9

### Lemon Drop 9

### Spiced Rum Chai 8

### Gin & Tonic 7-75

### Kahlua & Cream 9

### White Russian 9

### Vodka Tonic 9